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Sheet <u>1</u> of <u>1</u>

Substitute Form PTO-1449 (Modified)	U.S. Department of Commerce Patent and Trademark Office	Attorney Docket No. 19790-0008US1	Application No. 10/576,748	
Information Discl by App		Applicant Robert H. Stouffs et al.		
(Use several sheets if necessary) (37 CFR §1.98(b))		Filing Date February 15, 2007	Group Art Unit 1781	

U.S. Patent Documents							
Examiner Initial	Desig. ID	Document Number	Publication Date	Patentee	Class	Subclass	Filing Date If Appropriate
	1	2003/0190387	10/09/03	Zuehlke et al.			

Foreign Patent Documents or Published Foreign Patent Applications								
Examiner Initial	Desig. ID	Document Number	Publication Date	Country or Patent Office	Class	Subclass	Trans Yes	lation No
/E.G./	2	1 207 164	05/22/02	EP				
/E.G./	3	1 371 292	02/21/07	EP				
/E.G./	4	1 576 890	09/21/05	EP				
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/E.G./	8	ICHIKAWA and MITSUMURA, "Effects of the Addition of New Saccharide Sweeteners on the			
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